

Peñasol Red Semi Sweet Prisma



Varietal Wine

Peñasol Red Semi Sweet Prisma

Peñasol Red Semi Sweet Prisma takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
12-14 °C

Tasting Notes

Colour: Deep cherry red with purple tones. On the nose: Aromas of red and black berries, with a hint of liquorice. On the palate: Concentred black fruits flavours with a perfect balance of fruit.

Food Pairing

A perfect companion to white meat, pasta and rice.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped by cooling down at the right moment.